HOSPITALITY
AT THE UNIVERSITY OF PLYMOUTH

External Menu 2022
CATERING BOOKING INFORMATION

We are the University’s official catering delivery service, providing local, sustainable and ethically sourced food, conveniently delivered to your choice of location by our professional and friendly team.

We choose to invest in local South West producers and have been awarded the following awards and acknowledgements:-

- Sustainable Restaurant Association Gold 3-star rating 2022
- People & Plant Awards – joint first in the Sustainable Food Category 2021
- In the top 20 Food Made Good Sustainable businesses of the year 2020
- Peta announced that we are one of the most vegan friendly Universities in the UK
- ISO14001 accredited
- Green Gown Award, winning the Food and Drink category

The menu has been designed to provide a range of fresh, local and delicious food and refreshing drinks to meet the needs of everyday meetings as well as formal occasions. However, we know that every event is different so if you would like a quote or price based on a bespoke offer, require any further guidance or have any specific dietary requirements we will be happy to accommodate.

In order to meet your hospitality request all bookings and final confirmations are required 48 hours prior to the event by email to catering@plymouth.ac.uk

Late orders may not be accepted but we will always attempt to accommodate late bookings, however, this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable suitable substitutions may be made.

MINIMUM ORDER & DELIVERY TIMES / CHARGES

- The minimum order value is £25 per delivery.
- Standard delivery times 08:00-18:00, Monday to Friday.
- Deliveries outside of these times will be subject to a surcharge to cover additional costs:-
  - £50 Monday to Saturday (3 hours minimum)
  - £75 Sunday / Bank Holidays (3 hours minimum)
- All other booking information including terms and conditions can be found on page 12.

CONTACT DETAILS
Catering Services, University of Plymouth, Caprera Cottage, 95 North Road East, Drake Circus, Plymouth, PL4 8AA
t:+44(0)1752 588580 or email: catering@plymouth.ac.uk
### MORNING REFRESHMENTS

#### HOT AND COLD DRINKS

Our tea & coffee from local roaster, Owens Coffee, is Fair-trade, an equal split of tea and coffee will be served unless otherwise stated.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fair-trade tea, including herbal infusions &amp; filter coffee (per serving)</td>
<td>£1.65</td>
</tr>
<tr>
<td>Individually wrapped biscuits (per serving)</td>
<td>£0.50</td>
</tr>
<tr>
<td>Bottled mineral water 750 ml (serves 6)</td>
<td>£1.80</td>
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<tr>
<td>330 ml (recycled glass)</td>
<td>£1.20</td>
</tr>
<tr>
<td>100% Fruit juice (1 litre) Orange, apple or cranberry (serves 6)</td>
<td>£1.85</td>
</tr>
<tr>
<td>Jolly’s canned drinks</td>
<td>£1.20</td>
</tr>
<tr>
<td>Pink Lemonade, Jolly’s Cola, Jolly’s Ginger Beer</td>
<td></td>
</tr>
<tr>
<td>Luscombe Organic Drinks (750 ml) (serves 6) (recycled glass)</td>
<td>£4.00</td>
</tr>
<tr>
<td>Luscombe Organic Drinks (270 ml) (recycled glass)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Luscombe Organic Drinks (750 ml) (serves 6) (recycled glass)</td>
<td>£4.00</td>
</tr>
<tr>
<td>Luscombe Organic Drinks (270 ml) (recycled glass)</td>
<td>£2.50</td>
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</tbody>
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#### BREAKFAST

Hit the ground running with our breakfast offer, all breakfasts include Fair-trade tea including herbal infusions & filter coffee.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Breakfast baps</td>
<td>£4.35</td>
</tr>
<tr>
<td>Portobello mushroom &amp; hash brown or local bacon or farmhouse pork sausage</td>
<td></td>
</tr>
<tr>
<td>A selection of mini sweet pastries (2 per person)</td>
<td>£3.75</td>
</tr>
<tr>
<td>Plain butter croissant (1 per person)</td>
<td>£3.15</td>
</tr>
<tr>
<td>Add jam pot and butter portions</td>
<td>£1.00</td>
</tr>
<tr>
<td>Vegan blueberry croissant (1 per person)</td>
<td>£3.45</td>
</tr>
<tr>
<td>Hand-made cinnamon bun (1 per person)</td>
<td>£3.45</td>
</tr>
<tr>
<td>A selection of savoury pastries</td>
<td>£3.75</td>
</tr>
<tr>
<td>Ham &amp; emmental cheese panier</td>
<td></td>
</tr>
<tr>
<td>Monterey Jack cheese &amp; smoked paprika twist (1 per person)</td>
<td></td>
</tr>
<tr>
<td>Homemade plain &amp; fruit flapjack (1 per person)</td>
<td>£3.75</td>
</tr>
<tr>
<td>Yoghurt with berry compote &amp; granola</td>
<td>£4.35</td>
</tr>
<tr>
<td>Overnight oats (Caramelised apple, banana &amp; honey or seasonal berries)</td>
<td></td>
</tr>
<tr>
<td>Fruit bowl (serves 10)</td>
<td>£8.25</td>
</tr>
<tr>
<td>Seasonal fruit platter (serves 10)</td>
<td>£12.50</td>
</tr>
</tbody>
</table>
WORKING LUNCHES

Keep it simple with our working lunch menu. Take your pick from delicious but simple sandwich selection or filled locally baked focaccia bread from Rise Bakery, accompanied with Burts Crisps made in Plymouth.

The sandwich offer below is an example of the fillings and these will be changed seasonally. **Vegan and gluten free options available on request.**

**FILLED LOCALLY BAKED FOCACCIA BREAD SELECTION**

£6.25 per person  
**(2 items per person)**

- Falafel, chickpea, grated carrot, coriander with mint yoghurt dressing
- Roasted veg, hummus with salad
- BBQ chicken & mixed leaf
- Ham & cheese with red onion chutney
- Prawn Marie Rose with cucumber & iceberg lettuce
- Smoked salmon club sandwich

**SANDWICHES**

£5.25 per person  
**(1 round per person)**

- Cucumber, feta & mint with chilli jam
- Sundried tomato hummus, carrot, sweetcorn, pepper salad with rocket
- Mozzarella, tomato & pesto
- Tuna & sweetcorn mayonnaise with radish & spring onion
- Smoked salmon, chive cream cheese, baby watercress
- Prawn cocktail salad with Marie Rose sauce
- Ham, grain mustard & pea shoots
- Coronation chicken with spring onion & micro coriander
- Turkey with BBQ coleslaw
FINGER BUFFETS

Upgrade your sandwich lunch, using premium ingredients and bespoke products, our finger buffets offer a fulfilling meal for delegates, guests or any gathering you host.

All finger buffets include a variety of sandwiches (vegetarian, fish or meat options - vegan & gluten free options available on request), Burts crisps and a fresh fruit bowl.

In addition to the above and to create your menu please choose 3, 4 or 5 items from the selection below.

- 3 items at £9.95 per person
- 4 items at £10.95 per person
- 5 items at £11.95 per person

(minimum order 10 guests)

Rainbow sushi (ve)
Vegetable crudités & dips (ve)
Shiitake mushroom & pickled julienne vegetable fresh spring rolls
Homemade mini quiche selection (can be made gf)
Mozzarella, sun blushed tomato & olive rosemary skewer (gf)
Cauliflower buffalo wings (ve, can be made gf)
Olive grissini sticks with fresh hummus, smoky baba ganoush, beetroot hummus & flavoured butter board

Panko prawn
Handmade locally sourced fish cakes served with curry remoulade dip
Salmon gravadlax with pickle relish on bruschetta (gf)
Smoked mackerel pate gherkin horseradish chive gougere

Artisan sausage rolls including vegan option
Sautéed chunky chorizo in red wine & honey with mozzarella
Selection of handmade mini pies: homity, pork
Parma ham wrapped figs with goats cheese & basil dip (gf)
Chicken katsu Scotch egg with curry dip
Nacho chilli cheese chicken bites served with a salsa dip

(gf) gluten free / (ve) vegan
ADDITIONAL EXTRAS

Why not add the following?

Homemade quiche selection
A selection of mini quiches, gluten free available
(serves 10) £12.50

A selection of mini pasties or artisan sausage rolls, including vegan options
(serves 10) £11.25

Selection of cookies
(serves 10) £8.25

Jam duffins served with Cornish clotted cream
(serves 10) £12.50

A selection of flowerpot muffins
(serves 10) £15.00

Devon scones (plain & fruit) with jam & Cornish clotted cream
gluten free & vegan available
(serves 10) £12.50

Selection of handmade brownies & blondies
gluten free & vegan available
(serves 10) £12.50

Cake platter selection
(serves 10) £11.25
SHARING BOARDS

Cinema board
nachos, popcorn & confectionery selection
(serves 10)
£18.50

Local bread selection with flavoured butters
(serves 10)
£9.45

Charcuterie board with olives, sun blushed tomato & pickles
(serves 10)
£19.75

NIBBLES & EXTRAS

Burts crisps, made in Plymouth
(serves 5)
£3.65

Chelsea mix from Mr Filberts, based in Glastonbury
mixed nuts, wasabi peas, rice crackers
(serves 5)
£5.45

Luxury nuts from Mr Filberts, based in Glastonbury
Marrakesh spicy peanuts or rosemary sea salt peanuts
(serves 5)
£4.65

Homemade savoury alcohol pairing biscuits
small round crispy buttery savoury shortbread biscuits in which the dominant flavours are added to match & compliment your chosen wine or beer
(serves 10)
£6.00

Olives, sun blushed tomatoes & feta stuffed baby peppers
(serves 5)
£11.25

Local cheeses, biscuits or bread with chutney
(serves 10)
£18.50

CLASSIC PACKED LUNCH BOX

ALL FOR JUST £6.50 PER PERSON

1 x round of sandwich
(vegetarian, fish or meat options)
1 x can of mineral water
1 x packet of Burts crisps made in Plymouth
1 x snack bar
1 x piece of fruit
(gluten free & vegan options available)
HOT FORK BUFFETS

Our hot fork buffets are a great way to enjoy an informal dinner. For a balanced selection, we would advise picking one meal from each selection of vegetarian, meat and fish choices.

Minimum order 20, £15.65 per head

VEGETARIAN
Aubergine parmigiana with a tomato & thyme compote served with fresh green salad
Rainbow gnocchi served broccoli tender stem, crispy kale, sage & maple butter and toasted pine nuts (ve)
Sweet potato, vegan feta, spinach, chickpea, tomato & coconut filo pie (ve)
Green lentil vegetable coconut curry served with basmati rice and accompaniments (ve)

FISH
Locally sourced fish, creamy sparkling wine sauce, butterbean, crispy rocket served with colcannon mash & a cherry tomato, avocado rocket salad & balsamic dressing
Creamy king prawn linguine
Seasonal fish katsu curry with rice & Asian inspired salads
Seasonal fish in a Thai coconut sauce served with rice & crispy kale accompaniments

MEAT
Slow cooked beef madras curry, garlic basmati rice & onion bhaji
Chicken supreme, braised onion & madeira sauce, parmesan potato puree, baby leeks & seasonal vegetables
Spinach, feta, mozzarella & cream cheese stuffed chicken breast, Spanish style lentil salad, roasted vegetables in a tahini lemon dressing
Cider glazed belly pork stuffed with apple & walnut, served with fondant potato, seasonal vegetables, black garlic mushrooms & a red wine jus

ADD DESSERT
Minimum order 20, £3.75 per head
Egg nog panna cotta with seasonal berries
Crème brûlée
Espresso crème caramel (ve)
Individual seasonal fruit pavlova
CANAPÉS

Beautiful and practical. A fashionable and classic way to serve your guests. For a balanced selection, we would advise picking two canapés from each of our selection of vegetarian, fish and meat choices. Add two dessert options if you wish for that little bit extra.
Vegan and gluten free options available on request.

VEGETARIAN

Aubergine & courgette involtini
*(vegan & gluten free)*

Spiced spinach, sweet potato, coconut & chickpea filo parcels, brushed with sesame oil & topped with nigella seeds *(vegan)*

Savoury cheesecake
*(parmesan & rosemary shortbread with goats cheese & homemade tomato & thyme jam)*

Garlic roasted tomatoes & artichoke lemon pesto cup topped with basil crisp

MEAT

Rare beef with horseradish cream on a mini roasted potato coin

Duck pate on toasted bruschetta with homemade poachers pickle

Spinach, halloumi & chickpea stuffed chicken roulade with murgh makahni reduction sprinkled with toasted pistachio, fennel & onion seeds

Crispy prosciutto basket with balsamic onions, local soft blue cheese & micro rocket

FISH

Tandoori spiced seasonal fish with tomato & cumin puree on mini poppadum

Beer cured salmon with horseradish cream on cheddar & black pepper blini, micro parsley

Crispy rolled teriyaki mackerel skewers with wasabi crème fraîche & chives

Seasonal fish brandade with olive tapenade on toasted rye

DESSERT

Praline cream filled beignets dusted with icing sugar

Mini Raspberry, rose & pistachio cake with pomegranate

Lemon meringue tart

Mini sticky ginger cake with crème anglaise

Minimum canapé order 20 guests

<table>
<thead>
<tr>
<th>6 canapés</th>
<th>8 canapés</th>
</tr>
</thead>
<tbody>
<tr>
<td>£12.00</td>
<td>£16.00</td>
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</tbody>
</table>
AFTERNOON TEA

Experience a true taste of British indulgence with afternoon tea in Devon

HIGH TEA

£11.25 per person

Fair-trade tea including herbal infusions & filter coffee

A selection of finger sandwiches

Mini scones with jam & Cornish clotted cream

Butterscotch pecan shortbread

Selection of blondie & brownie bites

AFTERNOON TEA

£4.75 per person

Fair-trade tea, including herbal infusions & filter coffee

A selection of traditional cakes, scones (plain & fruit) with jam & Cornish clotted cream
**ALCOHOL**

### WHITE WINE

**Fern Bird Sauvignon Blanc (New Zealand – Marlborough)**
Deliciously crisp and fresh, packed full of vibrant and long-lasting notes of lime, gooseberry and tropical fruit. Zesty, tangy and wonderfully bright. **13% abv**

**MAN Family Wines Free-Run Steen Chenin Blanc (South Africa – Western Cape)**
A grape variety with incredible adaptability this is a lovely example of a modern, dry style South African Chenin Blanc. A nose of red apples, pears and something peachy moves to a refined yet juicy palate. Hinting at tropical fruit whilst retaining flavours of nectarine and apricot this has just a hint of something nutty. **13.5% abv**

**Il Molo Pinot Grigio (Italy)**
Straw in colour, with an intensely floral fragrance and a ripe green fruit character & aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness. **12% abv**

### RED WINE

**Melodias Winemaker Selection Malbec (Argentina – Mendoza)**
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice. **12.5% abv**

**Tooma River Shiraz (Australia – South East)**
Shiraz has found its natural home in the sun kissed Australian vineyard, where it produces a ripe, fruit forward style loved for its immediate approachability. The Tooma River Shiraz is no exception, with a rose nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices. **14% abv**

**Il Molo Merlot (Italy – Veneto)**
Intense flavours of ripe fruit such as strawberry, plum and cherry are abound in this Merlot. Hints of oak notes come through to provide a spicy, soft structure. **12% abv**

### ROSE WINE

**Santa Ana Classic Malbec Rose (Argentina – Mendoza)**
Bright cherry in colour with hints of orange around the edges, the nose is fresh, aromatic and enticing. On the palate the wine is fruit driven and crisp with a dry finish. **12.5% abv**

**Desert Rose White Zinfandel (USA)**
Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish. **11% abv**

**Dedicated Millesimiato Rosato Spumante (Italy – Vento)**
Fruity with strong nuances of apricot, apple and pear. Some notes of lime on the nose, with a surprisingly savoury and well structured finish. **11.5% abv**

**Via Vai Prosecco (Italy – Veneto)**
A lively, crisp sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish. **11% abv**

### SPARKLING WINE

**Dedicated Millesimiato Rosato Spumante (Italy – Vento)**
Fruity with strong nuances of apricot, apple and pear. Some notes of lime on the nose, with a surprisingly savoury and well structured finish. **11.5% abv**

**Locally produced bottled lagers, ales & ciders (500ml)**
We are able to source a variety of lagers, ales & ciders from local breweries

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pimm’s No 1 (per litre)</td>
<td>£15.00</td>
</tr>
<tr>
<td>Cocktails (per litre)</td>
<td>£15.00</td>
</tr>
<tr>
<td>Mulled Wine (per litre)</td>
<td>£12.00</td>
</tr>
<tr>
<td>Mocktails (per litre)</td>
<td>£8.50</td>
</tr>
</tbody>
</table>
TERMS & CONDITIONS

MAKING A BOOKING & DELIVERY
All bookings will require a work order number that is to be provided at the time of booking.

All bookings and final confirmation of numbers, dietary requirements, etc, are required 48 hours prior to your event. Your booking should not be considered as confirmed until you receive a catering booking sheet from us with the relevant KX reference.

When making a booking, please state the start and finish times that you require the booking for. Please do not allow for a delivery/set up time as this will be managed by our delivery team. If you require tablecloths please ensure these are booked as an item.

When placing your booking please also inform us of any specific dietary requirements or allergens, including vegan, gluten free, etc.

Multiple buffets per booking cannot be ordered. Only one buffet per booking can be ordered plus optional extras. Suggested servings are approximate.

Please note all catering bookings will be given a scheduled delivery time throughout the working day. Late orders may not be accepted, but we will always attempt to accommodate late bookings, although this may result in alternative menu items and delivery times. All buffet items are subject to availability and where it is unavoidable, suitable replacements will be made. We will endeavour to inform you of any changes, but this may not always be possible.

It is the responsibility of the customer to book the room and check that the room being used is one in which catering is permitted and there is adequate space to lay out the delivery.

Should catering not be permitted, it is the customer’s responsibility to find an alternative location. If one is not found within a suitable timeframe the policy of UCSP Hospitality is that the team will not set up. However, charges will still apply.

UCSP Hospitality does not accept liability for any catering items that have gone missing once delivered. Please ensure that a secure location for delivery is specified or a responsible person is available to take receipt of the order.

MINIMUM ORDER & DELIVERY CHARGES
The minimum delivery spend is £25.00.

All prices are based on supply between 08.00 & 18:00, Monday to Friday.

Events outside core trading periods will be subject to a surcharge of £50.00 Monday to Saturday (for 3 hours minimum) & £75.00 Sunday/Bank Holidays (for 3 hours minimum).

COLLECTION
We will endeavour to collect items on the day of delivery, however, if this is not possible or we are experiencing a high number of catering requests, collections will be made on the following day. Please ensure that all items and containers are left either in the room or outside the room for collection and are not moved to another location.

CANCELLATION
If you need to cancel or amend your booking, you must give a minimum of 48 hours’ notice (excluding Bank Holidays and weekends) prior to the time of your confirmed delivery.

Cancellation charges of all food items will be applied to any booking cancelled less than 48 hours prior to the start date of the event/meeting.

LOSS OF EQUIPMENT OR BREAKAGES
Customers are responsible for any loss or damage to our equipment whilst in their charge.

All catering equipment delivered with your booking remains the property of UCSP Hospitality. Any damage to items or the non-return of items after the booking will be charged at the full replacement cost.
FOOD SAFETY & STORAGE
We operate a strict food safety policy and all fresh delivered products have been designated to be consumed within 2 hours of delivery, as food deteriorates when left out at room temperature for long periods. UCSP Hospitality will not be liable for quality or food safety outside of this timeframe.

We request that you do not remove leftover food from the room for later consumption. Food items removed are consumed at your own risk and UCSP Hospitality will not be liable for quality or food safety outside of this time frame.

We provide allergen information with all our buffets but if you require further information please ask a member of staff or contact us on 01752 588580. We advise that food prepared on site may contain or have come in to contact with celery, gluten, shellfish, fish, eggs, lupin, milk, mustard, nuts, sesame seeds, soya beans or sulphur dioxide.

PAYMENT
Payment can be facilitated with a University work order. All other payment methods must be made in full at the time of booking.

All prices are per person and subject to VAT where applicable. Prices in this menu exclude VAT.

ENVIRONMENTAL COMMITMENT
UCSP Hospitality are always looking for new ways to improve our environmental credentials. The nature of our delivery service is that all our food and drink has to be fully packaged to ensure it is kept safe from contamination. We do everything possible to minimise the environmental impact by re-using our service platters and attempting to eliminate the use of single use plastic, providing only glass bottles or canned drinks.

We continually strive to ensure we are making the most of local suppliers and are committed to buying and using seasonal, fresh produce. We choose to invest in local South West producers and ensure that:

- All eggs are free range.
- All milk and dairy products are locally sourced.
- Menus are changed to incorporate seasonal produce.
- All of our tea, coffee, hot chocolate and sugar is Fair-trade.
- Coffee is 100% certified organic and Fair-trade.

EXTERNAL CATERING SUPPLIERS – APPROVAL REQUIRED
UCSP Hospitality is the only internal catering provider for the University and should be consulted with regards to any catering requirements.

External companies should not be used, unless approved by Sarah Patten, Catering & Hospitality Manager (sarah.patten@plymouth.ac.uk).

COMPLAINTS PROCEDURE
In the unlikely event that you are dissatisfied with our products or services, please contact catering@plymouth.ac.uk within 48 hours so that a member of our team can investigate your complaint as soon as possible.
SUPPLIERS MAP
SUPPORTING THE BEST OF SOUTH WEST SUPPLIERS

**GIBBINS QUALITY MEATS**
Meat for the pork pies & sausage rolls

**TREWITHEN DAIRY**
Milk, cream & butter for the bakes

**TAMAR FRESH**
Free range eggs, local cheeses, fresh fruit & veg

**CORNISH SEA SALT**
Lostwithiel 28 MILES
Helston 70 MILES

**BAKER TOM’S**
Redruth 60 MILES
Speciality artisan bread

**CORNISH ORCHARDS**
Liskeard 21 MILES

**RISE BAKERY**
Saltash 7 MILES
Artisan bread

**JOLLYS DRINKS**
Saltash 7 MILES

**FOREST PRODUCE LTD**
Uffculme 62 MILES
Specialist ingredients for chefs

**PLANGLOW LTD**
Bristol 121 MILES
Eco-friendly food packaging & food labelling

**MR FILBERT’S FINE FOODS**
Glastonbury 99 MILES
Really interesting snacks

**CORNISH ORCHARDS**
Liskeard 21 MILES

**FOREST PRODUCE LTD**
Uffculme 62 MILES
Specialist ingredients for chefs

**EXPLODING BAKERY**
Exeter 42 MILES
Taste bud popping cakes

**FRESH FLOUR**
Totnes 25 MILES
Flours and grains (YQ, emmer, einkorn, strong bread flour, red lammas & miller)

**FRIARY MILL BAKERY**
Plymouth’s local bakery, dedicated to supplying fresh, hand-made produce

**OWENS ORGANIC COFFEE ROASTERS**
Ivybridge 11 MILES
Organic & Fairtrade coffee supplier

**S&J FISHERS**
Ivybridge 11 MILES
Fresh fish & seafood

**LUSCOMBE ORGANIC DRINKS**
Buckfastleigh 29 MILES

**JOLLYS DRINKS**
Saltash 7 MILES
For more information or enquiries about your catering and hospitality requirements or if you're a member of staff at the University and require the internal menu, please contact:

Catering Services,
University of Plymouth,
Caprera Cottage,
95 North Road East,
Drake Circus,
Plymouth,
PL4 8AA

catering@plymouth.ac.uk

t:+44(0)1752 588580

@HospitalityPlymouth
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